Session 8

Flavoured spirits and aromatised wines

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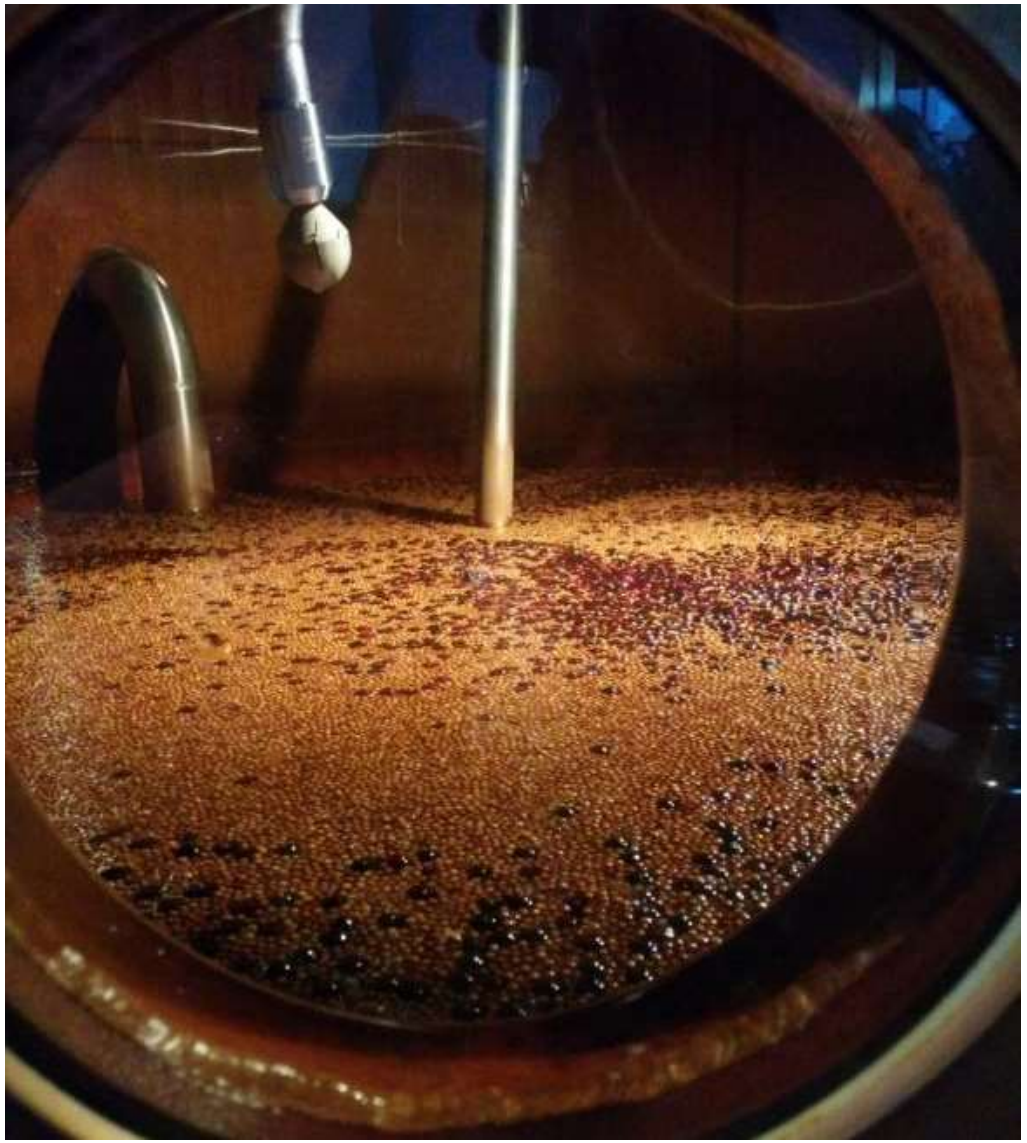
Flavourings

natural, other



natural

- botanicals

other

- man-made chemicals similar to natural flavours

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Flavoured spirits basics

maceration (tincture)

diluted spirit

botanicals

options:
- time
- temperature

flavoured and coloured spirit *

* bitterness can only be added using maceration

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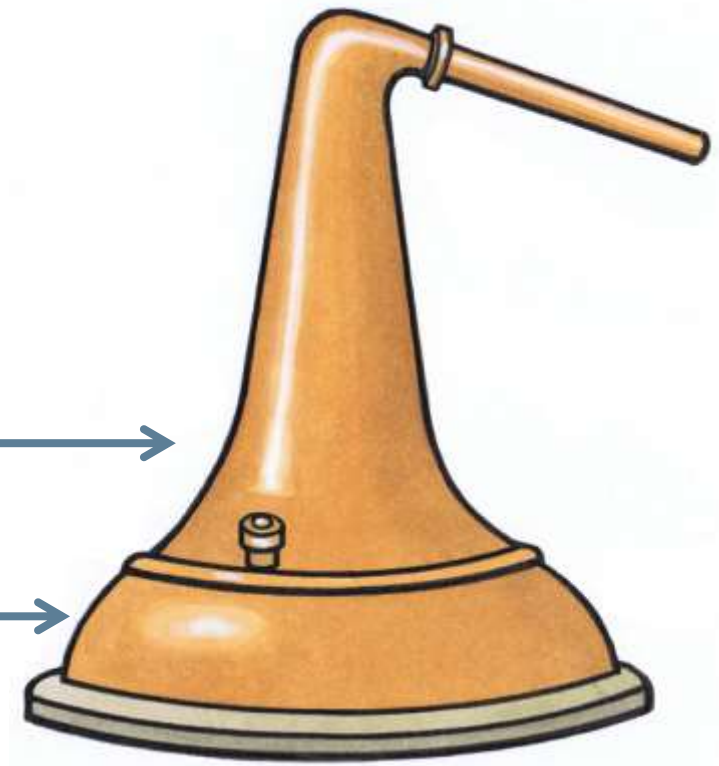
Flavoured spirits basics

re-distillation (distillate)

diluted spirit

botanicals



flavoured and colourless spirit

options:

- vacuum
- macerate in pot
- vapour infusion
- cuts

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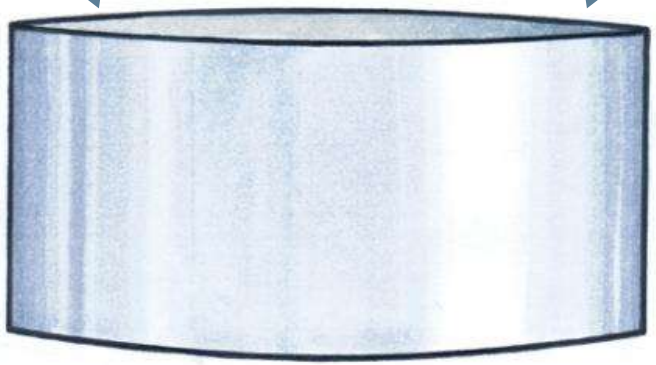
Flavoured spirits basics

adding purchased flavourings

diluted spirit

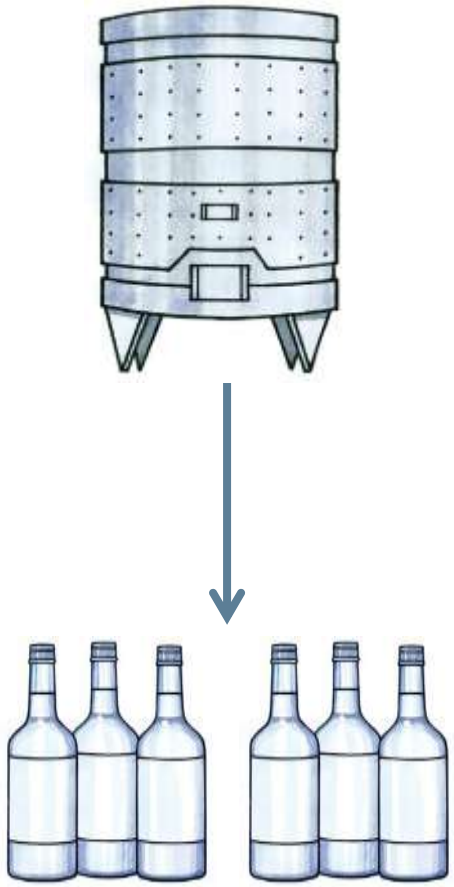


bought-in natural or other flavourings

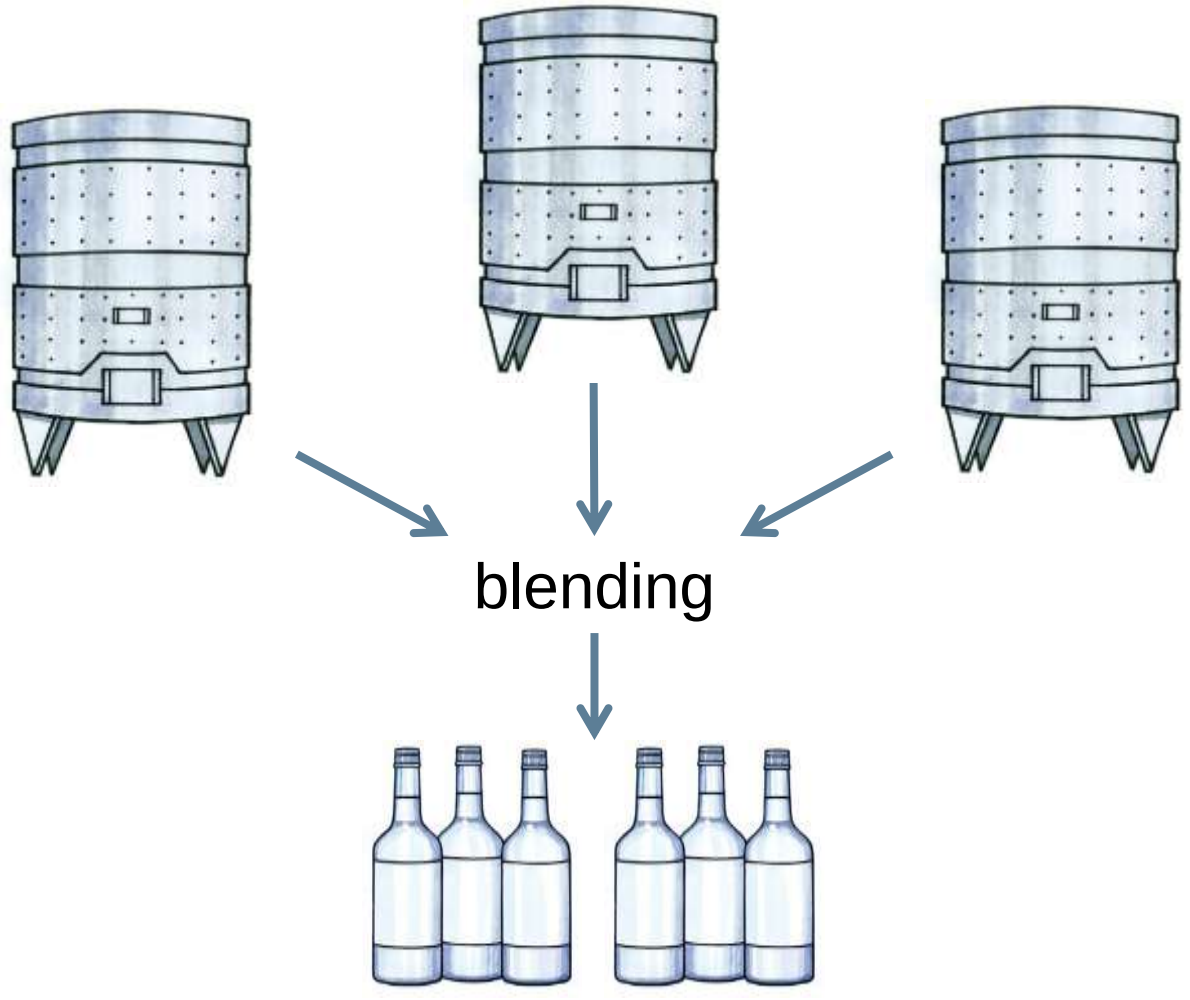
Flavoured spirits basics

creating the final spirit

individual flavoured spirit



various flavoured spirits



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Spiced rum

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Flavoured vodka

traditional, modern

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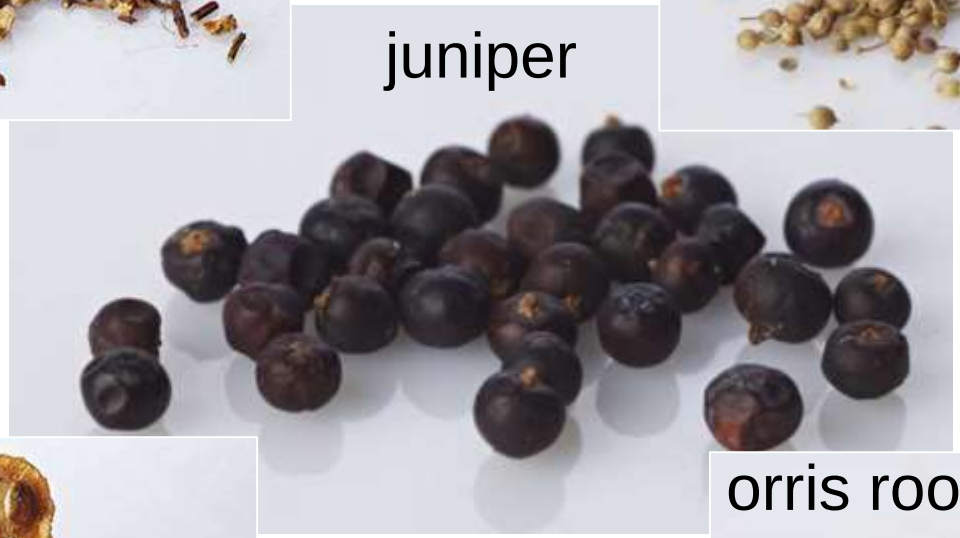
Gin

botanicals

angelica root

coriander seeds

juniper



citrus peel

orris root

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Distilled gin

key choices

Base spirit

- EU – neutral spirit
- USA – any spirit

Botanicals

- recipe
- together or individually (blend)

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Distilled gin

key choices

Still set-up/operation

- vacuum
- in pot (maceration)
- vapour infusion
- cuts

Post-distillation

- unaged (common)
- oak matured (rare)

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Gin

styles and labelling terms

Styles

- juniper-forward
- contemporary

Labelling terms

- distilled gin
  - USA = re-distillation only
  - EU = flavour can be added post re-distillation
- London Dry Gin
- Old Tom

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APPEARANCE		
Clarity		clear – hazy
Intensity		water-white – pale – medium – deep – opaque
Colour		colourless – lemon – gold – amber – brown pink – red – orange – yellow – green – blue – purple – brown – black
Other observations		e.g. louching
NOSE		
Condition		clean – unclean
Intensity		neutral – light – medium – pronounced
Aroma characteristics		e.g. raw material, processing, oak and maturation
PALATE		
Sweetness (sugar level)		dry – off-dry – medium – sweet
Texture		e.g. rough, smooth, watery, mouthfilling, warming
Flavour intensity		neutral – light – medium – pronounced
Flavour characteristics		e.g. raw material, processing, oak and maturation
Finish	length	short – medium – long
	nature	neutral – simple – some complexity – very complex
CONCLUSIONS		
Quality level		faulty – poor – acceptable – good – very good – outstanding

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Aniseed spirits

Botanicals

- aniseed, star anise, fennel
- louching

Pastis

- liquorice, sweetened

Absinthe

- wormwood, unsweetened

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Bitter spirits and cocktail bitters

Bitter spirits (amaro)

- bitter botanicals
  - quinine, gentian, bitter orange, artichoke
- other botanicals
- sweetened, coloured

Cocktail bitters

- highly concentrated
  - abv, aromas, bitterness
- exclusively used in cocktails

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Liqueurs

flavoured and sweetened spirits

Base spirit

- neutral or characterful

Flavourings

- natural or other
- cream

Other production choices

- natural/artificial colouring (optional)
- sugar (legal minimum levels)

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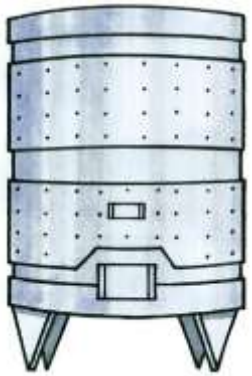
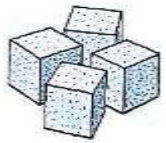
Aromatised wines basics

base wine
- any

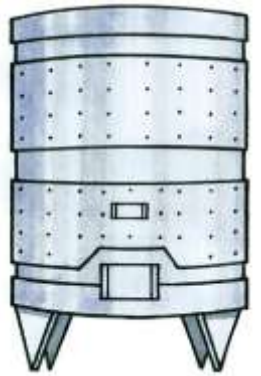


flavourings
- any
- bitter botanicals (common)
- add to wine
- tinctures, distillates

sweetness
- sugar
- *mistelle*



distilled alcohol
- neutral spirit (typical)



colour (optional)
- caramel colour
- other

blending

aromatised wine

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Types of aromatised wines

Vermouth

- wormwood
- caramel colour for red vermouth

Quinquina/Chinato

- quinine

Americano

- wormwood and gentian

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